

4626.0075 WHEN TO WASH HANDS. 2-301.14

A food employee shall clean the hands and exposed portions of the arms or surrogate prosthetic devices as specified in part 4626.0070 at the following times:

- A. immediately before:
 - (1) engaging in food preparation including working with exposed food;_{p1}
 - (2) touching clean equipment and utensils;_{p1} and
 - (3) touching unwrapped single-service and single-use articles;_{p1}
- B. after touching bare human body parts other than clean hands and clean, exposed portions of arms or surrogate prosthetic devices;_{p1}
- C. after using the toilet;_{p1}
- D. after caring for or handling service animals or fish in an aquarium or molluscan shellfish or crustacea in display tanks as specified in part 4626.0120, item B;_{p1}
- E. except as specified in part 4626.0105, item B, after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;_{p1}
- F. after handling soiled equipment or utensils;_{p1}
- G. during food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks;_{p1}
- H. when switching between working with raw food and working with ready-to-eat food;_{p1}
- I. before donning gloves for working with food;_{p1} and
- J. after engaging in other activities that contaminate the hands._{p1}

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.07; 144.08; 144.12; 157.011*

History: *23 SR 519; 43 SR 295*

Published Electronically: *January 2, 2019*